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United States Patent [19]
Blanc**[11] Patent Number: 5,229,153**
[45] Date of Patent: Jul. 20, 1993**[54] PROCESS FOR FLAVORING A SOLUBLE
COFFEE POWDER****[75] Inventor: Maurice Blanc, Morges, Switzerland****[73] Assignee: Nestec S.A., Vevey, Switzerland****[21] Appl. No.: 852,696****[22] Filed: Mar. 17, 1992****[30] Foreign Application Priority Data**

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[51] Int. Cl.⁵ A23F 5/16; A23F 5/48**[52] U.S. Cl. 426/386; 426/387;
426/388; 426/594****[58] Field of Search 426/386, 387, 388, 594****[56] References Cited****U.S. PATENT DOCUMENTS**3,769,032 10/1973 Lubsen et al. 426/386 X
3,991,223 11/1976 Baron et al. .
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4,556,575 12/1985 Katz et al. 426/386 X*Primary Examiner—Joseph Golian**Attorney, Agent, or Firm—Vogt & O'Donnell***[57] ABSTRACT**

Aromas, carbon dioxide and water obtained from roasted coffee are condensed into a frost. An oil is mixed with the frost and subjected to sublimate the carbon dioxide from the oil and frost mixture, and then the mixture is melted to obtain an oil phase and an aqueous phase. The oil phase is separated from the aqueous phase, and the aqueous phase is contacted with an oil to transfer aromas to the oil which then is incorporated into a soluble coffee powder.

5 Claims, No Drawings